

Deluxe Sugar Cookies



Yield: 15 servings

Ingredients:

- $\frac{1}{2}$ c. butter/margarine, softened
- $\frac{3}{4}$ c. Confectioner's Sugar
- 1 beaten egg
- $\frac{1}{2}$ tsp. vanilla
- $\frac{1}{4}$ tsp. Almond Extract
- $1 \frac{1}{2}$ c. All Purpose Flour
- $\frac{1}{2}$ tsp. Baking Soda
- $\frac{1}{2}$ tsp. Cream of Tarter

Procedure Day 1:

1. In a mixing bowl, cream butter and sugar.
2. Add egg and vanilla and almond extract.
3. In a separate bowl, combine flour, baking soda and Cream of Tarter.
4. Gradually add the cream mixture to the flour mixture and mix well.
5. Chill for at least 1 hour or overnight.

Procedure Day 2:

6. On a lightly sprinkled surface (use confectioner's sugar), roll out the dough to $\frac{1}{8}$ " thickness.
7. Cut into desired shapes.
8. Place on baking sheets lined with parchment paper.
9. Repeat with the remaining dough.
- 10 Bake at 350 degrees for 7-8 minutes, or until the edges begin to brown.

Sugar Cookie Glaze



Yield: 15 Servings

Ingredients:

1 c. Powder Sugar
1Tbsp. Light Corn Syrup
2 Tbsp. Water
Food Coloring

Procedure:

1. In a mixing bowl, combine powder sugar, corn syrup and water together. Mix well.
2. Add desired food coloring. If you want more than one color pour half of the mixture in a separate bowl before coloring.
3. Spread or drizzle onto cookie.
4. Stir before each individual use.